

BURNS GOLF CLUB

FUNCTION
Packages

Plowman's Platters

\$12.50 PER PERSON

Smoked Leg Ham
Jamon
Italian Salami
Aged English Cheddar Cheese
Adelaide Hills Triple Cream Brie
Gorgonzola Blue
Quince Paste
Red Grapes
Seasonal Pickles
Lavosh
Water Crackers

Finger Food Platters

\$5 PER ITEM PER PERSON
SLIDERS \$7.50 PER PERSON

- House Made Duck Spring Rolls (2 pieces)
- House Made Mac and Cheese Croquette (2 pieces)
- House Made Squid Rings (2 pieces)
- House Made Veg Money Bag (2 pieces)
- House Made Prawn Twisters (1 piece)
- Honey BBQ Meat Balls (1 piece)
- House Made Marinated Wings (1 piece)
- House Made Mozzarella Cheese Sticks (1 piece)
- House Made Fish Sticks (1 piece)
- House Made Jalapeno Bites (1 piece)
- House Made Haloumi Sliders (1 piece)
- House Made Chicken Sliders (1 piece)
- House Made Cheeseburger Sliders (1 piece)
- Bowls of Donut Fries with Chocolate Sauce (1 bowl serves 4 people)



Standard Alt Drop

\$45 PER PERSON
(minimum 15 people)

Choose any 2 snacks, mains, sides from our menu below
(Steaks come with extra charges)

mains

CHICKEN SCHNITZEL (H)

Choice of two sides: chips, salad, mash or veg

CHICKEN PARMIGIANA (H)

Choice of two sides: chips, salad, mash or veg

SCHNITTY TO SURF (H)

Garlic prawns, garlic sauce, chips & salad

BATTERED FISH (DF, H)

Choice of two sides: chips, salad, mash or veg

BLACK ONIX MBS3+ 250G RUMP (DF, GF, H)

Your choice of two sides: chips, salad, mash or veg & sauce: jus or peppercorn gravy

BLACK ONIX MBS3+ 500G RUMP (DF, GF, H)

Your choice of two sides: chips, salad, mash or veg & sauce: jus or peppercorn gravy

250G EYE FILLET (DF, GF, H)

Your choice of two sides: chips, salad, mash or veg & sauce: jus or peppercorn gravy

SMASH BURGER (GFO, H)

2 smash patties, American cheese & house made burger sauce

CHICKEN BURGER (H)

Southern fried chicken, lettuce, tomato & pepper mayo

MUSHROOM BURGER (VEO, H)

Portobello mushroom, lettuce, tomato & pepper mayo

MUSHROOM FETTUCCINE (V)

Mix of exotic mushrooms, confit garlic sauce & sage

snacks

CHIPS (V, VEO)

With aioli or tomato sauce

WEDGES (V)

With sweet chilli & sour cream

LOADED CHIPS

With bacon, cheese & gravy

CHICKEN WINGS (H)

With buffalo sauce & blue cheese

CHORIZO & CHIMICHURRI (GF, DF)

Smoked with zesty chimichurri

FISH GOLDEN CRISPYS (DF, H)

With lemon & tartare sauce

SALT & PEPPER SQUID (DF, H)

With rocket & tartare sauce

sides

SIDE SALAD (GF, VE, V, DF)

SEASONAL VEGETABLES (GF, VE, V, DF)

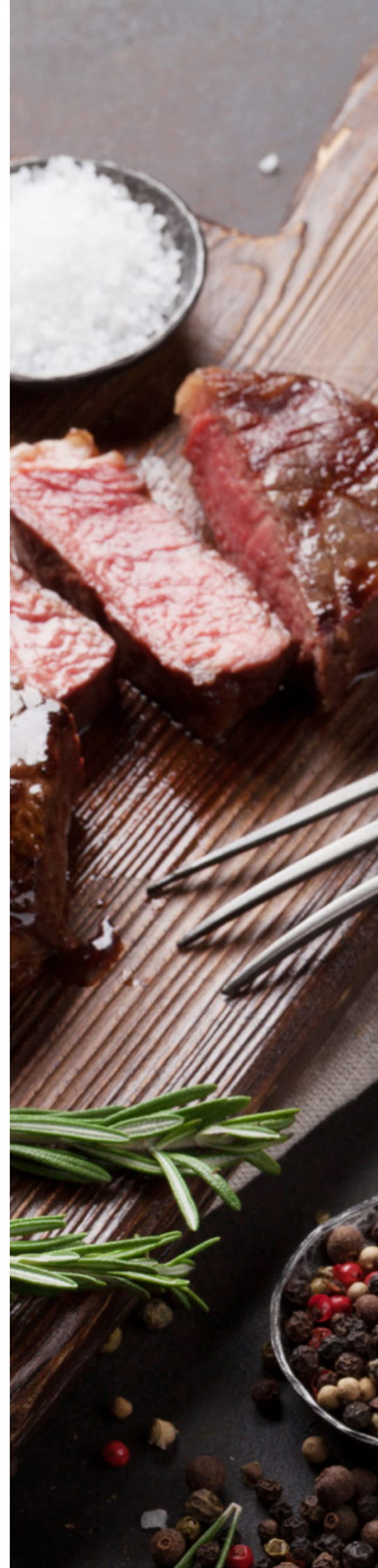
MASHED POTATO (V, GF)

CHIPS (V, VEO)

With tomato sauce or aioli

ONION RINGS (VE, V, DF)

GARLIC BREAD (V)



Lux Alt Drop

\$85 PER PERSON
(minimum 15 people)

Choose any 2 dishes from each course below

mains

BEEF EYE FILLET (GF, VEO, NF)

(Cooked medium rare), mash potato, dutch carrots with red wine jus

PAN SEARED DUCK BREAST (GF, NF)

Caramelised carrot puree, charred peach, confit garlic oil,

MARKET FISH (GF, DF, NF)

Smoked in aromatic lemon myrtle tomato consommé

ROASTED CHICKEN MARYLAND

(DF, NF) Sweet potato puree with chicken gravy

small plates

BEEF TARTARE (GF, DF, NF)

Pickles, eschalot, seeded mustard, egg yolk with potato crisps

BURRATA (V, NF, VEO)

With cherry tomato, basil, balsamic reduction

BANANA PRAWNS

(NF, GF)

Roasted in garlic herb butter

BBQ LAMB RIB (DF, GF)

With cashew butter

sides

(1 between 4 people)

BRUSSELS SPROUTS (GF, V, NF)

caramelised carrot puree, smoked brown butter

SMASHED CHAT POTATOES

(VE, DF, GF, NF)
confit garlic

GARDEN SALAD (VE, GF, DF, NF)

with lemon vinaigrette

dessert

TIRAMISU (V, NF)

STICKY DATE PUDDING (V, NF)

LEMON TART (V, GFO, NF)

We can also do vegan desserts by request





Contact us

FOR ANY ENQUIRIES
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BURNS
golf club



Belconnen